



PELLA SIGNATURE

WHERE CULINARY ARTISTRY MEETS MEDITERRANEAN MASTERY

NEW YEAR'S EVE SPECIALS

SEAFOOD TOWER

king crab legs, calamari, shrimp, oysters,
tuna saku, egg raw

MIX GRILL (SERVES 2-3)

thin sliced 10 oz ribeye, lamb chops, 1/2 grilled boneless chicken,
ground beef kebabs, grilled veggies, pita, spicy feta, tzatziki, country fries

MEZZE PLATTER

baba ghanoush, spicy feta, tzatziki, chef's selection
of cured meats and cheeses, olives, crudité, pita

OSETRA CAVIAR

potato chips, crème fraîche

APPETIZERS & SALADS

TUNA TARTARE

avocado mousse, persian cucumbers,
red onion, fresh herbs

MINI RIBEYE KEBABS (GF)

garlic, parsley, oregano

SAGANAKI (V)

pan fried kefalagraviera cheese,
apple and fig compote

SHOPSKA SALAD (V)

tomatoes, olives, feta cheese, cucumbers, avocado,
croutons, olive oil, balsamic vinaigrette

CRAB MEAT AVOCADO (GF)

green pepper, red roasted pepper,
chipotle aioli

OCTOPUS (GF)

wood-grilled, cherry tomatoes, potatoes,
arugula, balsamic vinaigrette

GRILLED PRAWNS (GF)

jumbo african tiger prawns, lemon vinaigrette

BEETS & GOAT CHEESE (GF/V/N)

baby arugula, roasted beets, cranberries,
candied walnuts, honey cider vinaigrette

ENTRÉE

GRILLED SPANISH BRANZINO (GF)

lemon, evoo, oregano

8 OZ FILET MIGNON (GF)*

delicate cut tenderloin (choice of side)

32 OZ TOMAHAWK STEAK*

prime wagyu, potatoes, peppers, burnt onions

20 OZ PRIME WAGYU RIBEYE* (GF)

(choice of side)

GREEK CHICKEN (GF)

deboned half roasted chicken, yukon potatoes,
broccolini, greek vinaigrette

BONE IN LAMB CHOPS (GF)

chimichurri, garlic, lemon, arugula,
oregano, parsley

LOBSTER LINGUINI

lobster, garlic, parsley, cherry tomatoes, ouzo

WAGYU RISOTTO (GF)

arborio rice, parmesan cheese

UPGRADE TO SURF & TURF

6 OZ LOBSTER TAIL

• available with Ribeye, Filet Mignon & Tomahawk •

SIDES

CAVIAR PAVÉ POTATOES (GF)

MUSHROOM & ASPARAGUS (GF/V)

chanterelles, balsamic glaze